

**GOVERNMENT OF THE DISTRICT OF COLUMBIA
DEPARTMENT OF HEALTH
HEALTH REGULATION AND LICENSING ADMINISTRATION**

Fact Sheet: Food Thermometers

Did You Know? Using a food thermometer is the only RELIABLE way to ensure safety and to determine desired doneness of meat, poultry, and egg products. To be safe, these foods must be cooked to a minimum internal temperature to destroy any harmful microorganisms that may be in the food.



FACT: You cannot tell by touching or looking at food if it is done, you must use a thermometer

FACT: Thermometers placed inside (“warmest location”) refrigeration units are the only way to ensure the unit is functioning at 41°F or below

FACT: Minimum cooking temperatures: **Pork:** 145°F, **Chicken:** 165°F, **Eggs:** 155°F, **Ground meats:** 155°F, **Fish:** 145°F, **Steak:** 155°F, **Stuffed fish:** 165°F, **Stuffed pasta:** 165°F; **Reheated foods:** 155°F

Recommendations

- All refrigeration units must have a thermometer present in the warmest location of the unit.
- Ensure that temperatures are taken when hot food is placed on the line for hot holding, hot foods must be held at 140°F or higher.
- Ensure that temperatures are taken when cold food is placed on the line for cold holding, cold food must be held at 41°F or below.

For more information, please contact the
Food Safety and Hygiene Inspection Services Division at

food.safety@dc.gov